

Notice of References Cited	Application/Control No. 10/691,590	Applicant(s)/Patent Under Reexamination KOCHHAR ET AL.	
	Examiner Cathy K. Worley	Art Unit 1638	Page 1 of 1

U.S. PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Name	Classification
	A	US-			
	B	US-			
	C	US-			
	D	US-			
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	F	US-			
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FOREIGN PATENT DOCUMENTS

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NON-PATENT DOCUMENTS

*		Include as applicable: Author, Title Date, Publisher, Edition or Volume, Pertinent Pages)
	U	Roedel W, Habisch D, and Ruttloff H. Formation of cocoa flavor by the Maillard reaction. (1988) Charact., Prod. Appl. Food Flavours, pp. 301-309. ✓
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	W	Hansen CE, Manez A, Burri C, and Bousbaine A. Comparison of enzyme activities involved in flavour precursor formation in unfermented beans of different cocoa genotypes. (2000) J. Sci. Food Agric., Vol. 80, pp. 1193-1198. ✓
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*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)
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